

CLAIMS

1. A food product which has a coating of a powder comprising an antifungal compound, wherein the powder provides a mould-like appearance.
- 5 2. A food product which has a coating of a powder comprising an antifungal compound, wherein the coating comprises 0.005 – 10g/dm², preferably 0.01 – 7g/dm² of powder on the surface area of the food product.
- 10 3. The food product according to claim 1 or 2, wherein the food product is a cheese or sausage.
4. The food product according to anyone of claims 1 to 3, wherein the powder comprises flour or starch.
- 15 5. The food product according to anyone of claims 1 to 4, wherein the antifungal compound is a polyene fungicide.
6. The food product according to claim 5, wherein the polyene fungicide is
20 natamycin.
7. The food product according to claim 6, wherein the coating provides 0.005 – 10 mg of natamycin per dm² of surface area of the food product.
- 25 8. The food product according to anyone of claims 1 to 7, wherein the food product can be stored for 60 days at 12°C in open air conditions with no visible mould growth on the coating.
9. A method for coating a food product which comprises adding a dry powder to
30 the surface area of a food product, wherein the dry powder comprises an antifungal compound.

10. A method according to claim 9 whereby 0.005 – 10 g/dm² of dry powder is added per dm² of surface area of the food product.
- 5 11. A method according to claim 9 or 10 whereby dry powder is added to provide a mould-like appearance.
12. Use of a powder comprising an antifungal compound for providing a mould-like appearance on a food product.